

# KIT & KEE

C A T E R I N G

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## Cooking over Fire and Smoke: Sample Menus

### A June Party for a 21st Birthday

We dug a fire pit in the field and made a fire with oak logs and locally-kilned charcoal. 100 guests drank local cider and beer from kegs, while grazing at sharing boards before sitting down at long trestle tables, decorated with jars of wildflowers, for a feast of slowly-smoked beef and whole sirloins grilled on the fire.

#### Sharing Boards:

A Taste of Lyme Bay: pickled mussels with shallots and cider; smoked cod brandade with green olives and parsley; grilled mackerel with gooseberries and little gem

[Bottle Farm Charcuterie](#): Devon prosciutto, coppa, pressed pig's cheek, crackling and fennel salami. Served with [Trill Farm](#) pickles and ferments.

Kit & Kee sourdough bread and cultured butter

#### Main course:

Trill farm 6 week aged Devon Ruby Red beef cooked over coals:

Sirloins and rumps marinated and served pink

Brisket and flank cider brined, cooked low and slow

Salsa verde

Grilled Dalwood asparagus with ajo blanco

Freshly dug new potatoes, charred spring onion and herbs

[Trill Farm Garden](#) Summer salad, sprouted seeds & elderflower vinaigrette

#### Pudding:

Rhubarb, roasted over the fire with sweet marjoram, ginger mousse and oat crumble

#### Evening:

Dirty Devon ramen pots

Slow cooked barbeque pork, rice noodles, garden vegetables, soft egg, chilli and sesame



## A 20th wedding anniversary

For a party of 50 in July we set up a barbecue and smoker serving canapes and champagne cocktails to guests on arrival with and served a four-course menu you have smoked and grilled seafood followed by sorbet, cheese and pudding.

### Canapés:

Venison sliders, rhubarb and smoked onion ketchup  
Ceviche with rhubarb, ginger and chervil  
Ember-baked beetroot, caramelised walnut za'atar  
Organic chicken terrine, tarragon, broad beans and preserved lemon  
Pan con tomate with Berkswell cheese  
Radishes dipped in cultured butter with Dorset sea salt

### Starter:

Hand-dived scallops, cooked on the embers in the half shell with black garlic butter, sugar snaps, sesame seeds and pea shoots

### Main course:

Line-caught sea trout cooked by fire on a cedar plank  
Charred spring onion and summer herb mayonnaise  
New potatoes with brown butter and dill  
Grilled French beans with shallots, smoked almonds and lemon  
Trill Farm Garden salad, tarragon cream and summer herb dressing

### Cheese:

Little Ryding cheese with pickled cherries and spelt biscuits

### Pudding:

Gooseberry sorbet, macerated strawberries, elderflower and oat crumble

### Petits fours:

Dark chocolate caramel truffles with smoked sea salt

# A Summer Garden Party

For a party of 40 in September we cooked one our host's Jacob hoggets in the Argentinian way - the lamb roasted whole on a cross stuck into the ground next to a wood fire. It makes a theatrical centrepiece to a relaxed party and no better way to celebrate the equinox and harvest time.

## Canapés:

Devilled crab and little gem

Aubergine caviar, linseed cracker and dried chuckleberry

Pan con tomate with [Bottle Farm](#) prosciutto

Parmesan sablés, pickled mushrooms and labneh

## Main course:

Jacob lamb cooked on the Asado cross, basted with herbs and cider

Chimichurri

Ember-baked baby beetroots and grilled courgettes with pumpkin seeds and anchovy

Barley tabbouleh, fresh pea shoots and wild garlic capers

[Trill Farm Garden](#) Summer salad, sprouted seeds and blackcurrant vinaigrette

Grilled cherry tomatoes, spiced cauliflower, yoghurt and dill

Kit & Kee sourdough and cultured butter

## Pudding:

Brulée custard tart, macerated raspberries and mead

## Coffee:

Coffee with Cognac and whipped cream; clotted cream fudge

# A Late Autumn Banquet

In a tithe barn in Somerset wedding guests enjoyed a memorable Autumn feast. Seafood platters were strewn down the long tables as a starter and then we served our own rare breed pork cooked over the coals in two ways for the main course, with squash cooked in the embers and autumnal salads.

## Starter:

Portland Rock oysters, burnt lemon and hot sauce  
Brownsea Island cockles with little gem, tomato, garlic and migas  
[Old Dairy Kitchen](#) hot smoked trout and horseradish  
Potted Lyme Bay crab  
Kit & Kee sourdough and rye bread, cultured butter

## Main course:

[Bottle Farm](#) rare breed pork cooked over coals:  
Low and slow sticky shoulder, basted with Old Dairy Kitchen Rhubarb Barbeque sauce  
Porchetta of rolled loin and belly with lemon, fennel and garlic

Crown prince squash with sage, chilli and lemon  
Trill Farm Garden winter salad, sprouted seeds and crab apple vinaigrette  
Raw celeriac, apple, pickled red onions and hazelnuts

## Pudding:

Torched and caramelised pear, smoked almond praline, yoghurt sorbet

## Evening:

Cheeses from the South West, including Westcombe cheddar, Barn Bigod, Bath Blue, Renegade Monk and Tor. Served with our own crackers, oatcakes and lavoche, runner bean pickle and beetroot chutney